



Ever wondered how Japan's famous soy sauce is made? Dive into the experience at Kinbue Syoyu Park!



Discovering the Secrets of Japan's World-Famous Soy Sauce

Kinbue Syoyu Park

Established in 1789, Kinbue Syoyu continues to practice traditional brewing methods, and invites visitors to explore its Syoyu Park to enjoy everything soy sauce has to offer by "eating," "learning," "shopping," and "playing." Join an informative and fun guided factory tour, compare different soy sauce flavors at the restaurant, and discover an array of soy sauce-based souvenirs at the shop.



The main attraction of the facility's Kinbue Syoyu School (Factory Tour) is the 38 large barrels lined up in the brewing warehouse! These cedar barrels slowly ferment and mature the brew over 1-3 years, letting you see soy sauce at various stages of fermentation.



At the restaurant, you can enjoy udon noodles prepared daily on-site and served in a wooden bowl, as well as sample various soy sauce flavors and styles. After your meal, try a dessert with soy sauce specially made for sweets!



Along with soy sauce itself, the shop sells soy sauce-based products, soy sauce baumkuchen, rice crackers, and other confections. The unique soy sauce soft serve ice cream is also a big hit. Be sure to try it!

If you wish to join the Kinbue Syoyu School English Tour, please check <https://kinbue.jp/27295> and contact them via email at least one month in advance.



JUST NORTH OF TOKYO